

SMALL	
* Oysters	4
* House made pitta	6
* Fava bean hummus.....	6
* Stracciatella, pickled green tomato, sumac	16
Charred octopus, fava bean hummus, 'nduja	18
Raw tuna, bull horn pepper, green tomato, fragrant herbs	22
Coal grilled calamari, red pepper, finger lime	22
VEGETABLES	
* Somerset salad leaves, herbs, Moroccan dressing	12
Wood-fired zucchini, chilli, garlic, goats curd	16
Steamed greens, feta, sesame, chilli	16
Jewelled cracked freekeh pilaf	(S) 8 / (L) 16
Wood oven potatoes, Portuguese spice, tomato ketchup	16
Roasted beetroots, pecan nut butter, lemon verbena	16
Charred cauliflower, labna, pinenuts, raisins	16
Grilled nectarine, mustard leaves, radish, manchego	16
SKEWERS	
* Wagyu beef, coriander, cumin, fermented chilli	10 ea
* King prawns, chilli, roasted garlic alioli	10 ea
* Fig & pistachio filled peppers, haloumi	10 ea
* Marinated chicken, yoghurt, Aleppo pepper.....	10 ea
FLATBREADS	
Merguez spiced beef, sesame, lemon, yoghurt.....	18
Fiocco, buffalo mozzarella, basil	18
Zucchini, roasted garlic, herbs, manchego	18
NON VEGETABLES	
Yellow fish curry, coconut, coriander	26
Grilled market fish, smoked tomato, Goan pickled cucumber	MP
Braised beef short rib, sweet corn, green chilli sauce, sunflower seeds.....	34
Western Plains pork belly, red chermoula, fennel	34
Sher wagyu rump cap, leeks, garlic, basil	42
Moroccan tagine of lamb shoulder, prunes, sesame, pilaf, smoked yoghurt For two	75
SWEETS	
Chocolate mousse, caramel, coconut, coffee	15
Rhubarb, vanilla custard, finger lime, pistachio	15
Wood-fired cheesecake, plums, gingerbread ice cream (allow 12 min).....	15
* Cheese, spiced fruits, crackers.....	15, 20, 25

→ Can't decide? Let it reign for \$60 pp
 * Available from 12pm – 7 days
 15% surcharge applies on all public holidays



WINE

Champagne Pommery Brut Royal, NV Reims 24
 Clover Hill Cuvee NV, North East TAS 15

Karrawatta 'Sophie's Hill' Pinot Grigio, 2018 Adelaide Hills SA 13
 Chateau du Cleray Muscadet sur Lie, 2017 Sevre et Maine France. 13
 Mitchelton Blackwood Park Riesling, 2019 Nagambie VIC 11
 Jericho Fume Blanc, 2018 Adelaide Hills SA. 14
 Ricca Terra Grenache Blanc, 2019 Riverland SA 13
 Gotas de Mar Albarino, 2016 Rias Baixas Spain 13
 Heart 'Victor' Chardonnay, 2017 Beechworth VIC 14

Preece Grenache Rose 2018, Nagambie VIC 12

S.C.Pannell Tempranillo, 2017 McLaren Vale SA 13
 Sauvion Chinon 'Dilection' Vieilles Vignes, 2015 Loire France. 14
 Mitchelton Shiraz, 2018 Nagambie VIC 12
 Telmo Rodriguez 'Al-Muvedre' Tinto Monastrell, 2016 Alicante Spain 13
 HaHa Pinot Noir, 2017 Marlborough NZ. 13
 Menhir Salento NO Zero Negroamaro, 2014 Puglia Italy 14
 Buckshot 'The Square Peg' Zinfandel, 2017 Heathcote VIC 13

Marcarini Moscato d'Asti, Piedmont Italy 10
 Mitchelton Late Harvest Riesling, 2019 Nagambie VIC. 14
 Quinta Do Vallado 10 Years Old Tawny Port, Portugal 16
 Diznoko Kesoi Szuret Furmint, 2016 Tokai Hungary 16



BEER

Trumer Pilsner 13
 Kosciuszko Pale 11
 Little Creatures Rogers Amber 9
 Estrella Damm Lager. 11
 The Hills Apple Cider 11
 Little Creatures Elsie WA Ale. 12



COCKTAILS

ONE 18
 Gin, Solerna, Chocolate Infused Campari, Blood Orange, Chocolate Bitter

TWO 18
 Chilli Infused Tequila, Rhubarb, Mint, Cointreau, Lime

THREE 18
 Gin, St Germain, Strawberries, Thyme, Honey, Lemon, Sparkling Wine

FOUR 20
 Vodka, Sage, Pama, Cointreau, Lime, Angostura, Egg White

FIVE 18
 Aperol, Rye, Rosemary, Honey, Lime, Sparkling Wine

SIX 18
 Whiskey, Lemon, Cardamon, Ginger

SEVEN 20
 Grapefruit Infused Tequila, Aperol, Campari, Sweet Vermouth